

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, DC

# FSIS NOTICE

39-15

7/2/15

## PHIS CHANGES RELATED TO THE NEW POULTRY INSPECTION SYSTEM

### I. PURPOSE

This notice provides instructions to inspection program personnel (IPP) related to updating the PHIS profile for establishments that begin operating under the New Poultry inspection System (NPIS). IPP are to update the establishment's profile when an establishment converts to NPIS. IPP are not to make any changes to the profile concerning NPIS until that time.

### II. PHIS CHANGES

A. In preparation for NPIS, FSIS made changes to PHIS Establishment Profile and Animal Disposition Reporting pages. On the Slaughter page under Establishment Profile, required fields were added to capture information about an establishment's slaughter lines. The required fields are, Number of Physical Slaughter Lines and Number of Slaughter Lines Operating Simultaneously Per Shift.

The screenshot displays the 'Slaughter' page within the FSIS system. On the left is a navigation menu with options like 'Export Approvals', '9060 Application', 'Establishment Profile', and 'Slaughter' (which is highlighted). The main content area has a green header 'Slaughter'. Below it, a message says 'Please update the numbers below and click Save, if applicable'. A table titled 'Add new Line' lists two slaughter lines: 'Shift 1' and 'Shift 2', both of type 'P' and class 'Chicken', using the 'Meyn-Maestro' system and 'NPIS' inspection system, with a 'Max Line Speed' of 140 and 'Staffing' of 1. Below the table is the 'Slaughter Line Parameters' section, which contains two required fields: 'Number of Physical Slaughter Lines' and 'Number of Slaughter Lines Operating Simultaneously'. The latter has sub-fields for 'Shift 1' and 'Shift 2'. A red dashed box highlights these fields, and a red note states '\* = indicates required fields.' At the bottom right are 'Save' and 'Cancel' buttons.

Shift	Type	Name	Class	Slaughter System	Inspection System	Max Line Speed	Staffing	Edit	Delete
Shift 1	P	Single Line Meyn-Maestro	Chicken	Meyn-Maestro	NPIS	140	1		
Shift 2	P	Single Line- Meyn Maestro	Chicken	Meyn-Maestro	NPIS	140	1		

Slaughter Line Parameters

Number of Physical Slaughter Lines: \*

Number of Slaughter Lines Operating Simultaneously:

Shift 1: \*

Shift 2: \*

\* = indicates required fields.

Save Cancel

B. Additionally, the Inspection System drop down box on the Slaughter Line Details page, which is accessed by using the Edit function, includes the options NPIS and NPIS Waiver (see following screen shot). The Slaughter Line Details page includes line speed values for the NPIS inspection system and the slaughter subclasses, such as Young Chicken.

- Export Approvals
- 9060 Application
- 9010 Application
- Establishment Profile
- Select Establishment
- Grants and Approvals
- Profile Summary
- Contacts
- General
- Operating Schedule
- Facility
- HACCP
- Products
- Equipment
- Inspection Tasks
- Slaughter**
- Profile Questionnaire
- Training

## Slaughter Line Details

Shift\*: Shift 1  
Inspection Type\*: Poultry  
Line Name\*: Select Line 2  
Class\*: Chicken  
Slaughter System\*: Not Specified  
Inspection System\*: NPIS  
Subclass\*: Select  
Comments:

Traditional

NPIS

NPIS (Waiver)

Max. Line Speed:

Save
Cancel

C. The Poultry Class Information page is different under NPIS than under other inspection systems. This page is accessed through the Animal Disposition and Establishment Reporting menu links. The Poultry Class Information page under NPIS includes a Post Mortem Condemned (Head Count) field and does not have a Post-Mortem Carcass Condemnation Details box.

- Export Approvals
- 9060 Application
- 9010 Application
- Establishment Profile
- 9080 Application
- Coverage Assignments
- Task Calendar
- Inspection Verification
- Sample Management
- Animal Disposition
- Establishment Reporting**
- Weight Reporting
- Frequency
- No Kill Period
- View Report

## Poultry Class Information

Establishment:

Date: 6/29/2015  
Shift: Shift 1

Select a class  
Class\*: Young Chicken

Poultry Reporting

Head Count\*:   
Lot Number\*:   
Live Weight:  lbs  
Certified Chilled Weight:  lbs  
Certified Frozen Weight:  lbs  
Dead on Arrival (Head Count):   
Ante-mortem condemned not including DOAs (Head Count):   
Ante-mortem condemned including DOAs (Weight):  lbs  
Post-mortem Condemned Carcass NYD Weight:  lbs  
Post-mortem Condemned Parts Weight:  lbs  
Post-mortem Condemned (Head Count):   
Weight Not Reported: ☐

Remarks for Condemnation Certificate

Go Back
Save
Save and Continue

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### III. IPP INSTRUCTIONS

A. When an establishment converts to NPIS, IPP are to schedule and perform an “Update Establishment Profile” task in PHIS. IPP are to select the establishment in the Establishment Profile menu and then click Slaughter to open the Slaughter page. IPP are to enter on the Slaughter page the information required in the following fields: Number of Physical Slaughter Lines and Number of Slaughter Lines Operating Simultaneously Per Shift and then click save. PHIS will display a message “Line parameters were updated successfully.” IPP are then to edit the slaughter line information. IPP are also to select the appropriate Slaughter System, Inspection System, and Subclass. IPP are then to select the line speed values for the NPIS inspection system and the slaughter subclasses, such as Young Chicken.

B. Instructions for entering disposition data in the Poultry Class Information page can be found in [FSIS Notice 37-15](#), *Modernization of Poultry Slaughter Inspection: Post-Mortem Inspection for New Poultry Inspection System*. Under the NPIS, IPP are to report the total head condemned by FSIS and the total head disposed of by the establishment in the Post Mortem Condemned (Head Count) field. IPP do not report condemnation categories under NPIS.

C. Inspection oversight in NPIS slaughter establishments requires verification of the Poultry NPIS Zero Tolerance Food Safety Verification task and the Poultry Ready-To-Cook task. IPP are to verify that these tasks are added to the task list. Instructions for verifying these tasks are included in [FSIS Notice 38-15](#) *Modernization of Poultry Slaughter Inspection: Verification That an Establishment Operating under the New Poultry Inspection System is Producing Ready-To-Cook Poultry* and [FSIS Notice 37-15](#). IPP are to disable the Poultry Finished Product Standards task and the Poultry Zero Tolerance Task which is not performed under NPIS. The task can be disabled on the Establishment Task list found in the Inspection Tasks tab of the Establishment Profile by editing and putting the reason “Other” and justification as directed by this Notice and save.

**NOTE:** IPP are not to perform the Poultry NPIS Zero Tolerance Food Safety Verification task and the Poultry Ready-To-Cook task at establishments not under NPIS.

D. IPP are to record the NPIS update to the profile by completing the Update Establishment Profile task. Instructions on maintaining the establishment profile are in [FSIS PHIS Directive 5300.1](#) *Managing the Establishment Profile in the Public Health Information System (PHIS)*.

### IV. QUESTIONS

Refer questions regarding this notice to the Policy Development Staff (PDS) through [askFSIS](#), by telephone at 1-800-233-3935. When submitting a question, use the **Submit a Question** tab and enter the following information into the fields provided:

Subject Field: Enter **FSIS Notice 39-15**  
Question Field: Enter your question with as much detail as possible;  
Product Field: Select General Inspection Policy from the drop-down menu;  
Category Field: Select Slaughter-Poultry from the drop-down menu;  
Policy Arena: Select Domestic (U.S.) from the drop down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish Submitting Question**

**NOTE:** Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.

A handwritten signature in black ink, appearing to read "David J. Seitz". The signature is fluid and cursive, with a large initial "D" and "S".

Assistant Administrator  
Office of Policy and Program Development